90. FOODS AND BEVERAGES
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1885
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RECORDS

A.D. 1885, 29th JANUARY. N° 1251.

PROVISIONAL SPECIFICATION.

A New Process of Making Bread.

We, WILLIAM PARKER of 11 Southcot Place, Bath, a Member of the Royal College of Surgeons England and Licentiate of the Apothecaries Company London, and ELIZA PARKER his Wife living at the same address, do hereby declare the nature of the said Invention for A NEW PROCESS OF MAKING BREAD to be as follows:—

Beet Root firstly is boiled, steamed, or baked in an oven: secondly pulped with a sufficient quantity of Water, or as an alternative the Roots after being cleansed may be at once pulped in any convenient pulping Machine without previous boiling or baking: and thirdly the Juice pressed out by any convenient means and fourthly added to the Water in making the Sponge with the following articles.

Wheaten Flour alone, or Wheaten Flour with Bran: Common Yeast, or German Yeast, Salt and Water. The above after being mixt together and kept warm to raise are baked in a Common Oven; in any convenient proportions of which, we prefer

Red Beet Root Juice - -	four ounces.
Flour - - -	pound and half.
Bran - - -	two ounces.
Water - - -	half pint.
Yeast - - -	half ounce.
Salt - - -	half of teaspoonful.

But we do not limit ourselves to these, or any proportions, as the basis of our claim is the use of Beet Root in conjunction with and in addition to the ordinary ingredients used in the Manufacture of Bread—Bran is omitted in the Finer Bread.

28th January 1885.

WILLIAM PARKER.
ELIZA PARKER.

F. C. PETGRAVE,
Commissioner, &c.

[*Price* 2*d.*]

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COMPLETE SPECIFICATION.

A New Process of Making Bread.

We, WILLIAM PARKER of 11 Southcot Place, Bath a Member of the Royal College of Surgeons England and Licentiate of the Apothecaries Company London, and ELIZA PARKER his Wife, living at the same address, we do hereby declare the nature of the said invention for A NEW PROCESS OF MAKING BREAD and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

Beet Root firstly is boiled, steamed, or baked in an oven secondly pulped with a sufficient quantity of Water or as an alternative the Roots after being cleansed may be at once pulped in any convenient pulping Machine without previous boiling, or baking and thirdly the Juice pressed out by any convenient means and fourthly added to the Water in making the Sponge with the following articles—Wheaten Flour alone, or Wheaten Flour with Bran, Common Yeast, or German Yeast, Salt and Water—The above after being mixt together and kept warm to raise are baked in a common oven in any convenient proportions, of which, we prefer

Red Beet Root Juice - -	four ounces.
Flour - - - -	pound and half.
Bran - - - -	two ounces.
Water - - - -	half pint.
Yeast - - - -	half ounce.
Salt - - - -	half of teaspoonful.

But we do not limit ourselves to these or any proportions as the basis of our claim is the use of Beet Root in conjunction with and in addition to the ordinary ingredients used in the Manufacture of Bread.

Bran is omitted in the Finer Bread.

Dated this 17th day of September 1885.

WILLIAM PARKER.
ELIZA PARKER.

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For Her Majesty's Stationery Office.

1885.